



## SIDES

Alsatian sausage patty.....	\$2.50
Bacon.....	\$2.50
Two eggs.....	\$2.00
Pommes Anna.....	\$2.00
Toast.....	\$2.00
½ caramelized grapefruit.....	\$2.50
Homemade jam/ jelly/ preserves.....	\$0.50
House salad.....	\$4.50

## WHITE WINES

Chapoutier Belleruche Blanc (France)  
A refreshing white blend with notes of citrus  
and exotic fruits.....\$6/\$15

New Harbor Sauvignon Blanc (New Zealand)  
Bouquet of lemon, passion fruit and grapefruit  
with a crisp tropical finish.....\$7/\$17.50

Butternut Chardonnay (US, CA)  
Aromas of butterscotch, with a creamy velvety  
finish.....\$6.25/\$15.75

Mia White (Spain)  
Aromatic and fruity, light and refreshing finish  
with a hint of honey.....\$7.50/\$18.75

Marie de Beauregard Vouvray (France)  
A sophisticated balance between sweetness  
and freshness with silky bursting flavors of  
white peach and honeysuckle.....\$8.00/\$20.00

## BEVERAGES

Fresh Squeezed Orange Juice.....	\$3.00
Soda.....	\$1.25
Coke, Diet Coke, Coke Zero, or Sprite	
Iced Tea.....	\$1.25
Mimosa.....	\$7.00
Bloody Mary with Beer Chaser.....	\$6.00

Ask your server for our full barista menu for  
coffee, coffee drinks and tea! Also listed on the  
barista board in the bakery.

## RED WINES

Elsa Bianchi Malbec (Argentina)  
Aromas of plum and violets, soft and supple  
palate leads to lingering finish.....\$8.50/\$22.00

Paul Mas Pinot Noir (France)  
Bright and lovely light garnet-red color. Very  
elegant with a quintessence of red berries,  
strawberry, cherry, and soft spices aromas with  
a hint of vanilla.....\$9.00/\$25.00

## SPARKLING WINES

Zardetto Prosecco (Italy)  
A quintessential sparkling wine...fragrant nose  
of peach and citrus with tropical fruits on the  
finish (Split, 187 ml).....\$7.50